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TITLE : CHEESE LAVER SANDWICH OF CHEESE SANDWICHED IN BETWEEN LAVER SHEET

ABSTRACT : PURPOSE: To obtain cheese sandwich having excellent flavor and texture, by laying mix powder comprising specific snack mix and powdered cheese between two dried laver sheets, bonding under pressure and forming.

CONSTITUTION: Powder mixture comprising 15~30wt.% powdered cheese, 20~30wt.% powdered whey, 10~15wt.% skim milk, 15~50wt.% hardened fats and oils, 5~10wt.% gelatinized starch, 3~8wt.% crystalline cellulose or powdered food material and 0.3~0.6wt.% seasoning is blended with part of fats and oils prepared by adding 0.3~0.6wt.% lecithin to predissolved hardened oil, passed through rolls, pulverized, blended with the rest of the fats and oils, which is gradually added, under heating and the prepared kneaded pulverized material is solidified to give snack mix. Then each one side of two dried laver sheet is coated with the snack mix, the coated faces are uniformly sprinkled with mix powder comprising a mixture of 30~50wt.% of the snack mix and 70~50wt.% powdered cheese, the two laver sheets are piled, bonded under pressure, cut into a proper size and formed.

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